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Attorney's Docket No.: CGL02/0295US1

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : Cargill, Incorporated
Serial No. : 10/826,957
Filed : 04/08/2004
Art Unit : 1761
Examiner :
Batch No. :
Title : TREATING MEAT FROM DARK-CUTTER CARCASSES USING AN ACIDIFICATION PROCESS

Asst. Commissioner of Patents
Washington, D.C. 20231

INFORMATION DISCLOSURE TRANSMITTAL

The Information Disclosure Statement submitted herewith is being filed within three months of the filing of a national application other than a continued prosecution application under 37 CFR 1.53(d); within three months of the date of entry of the national stage as set forth in 37 CFR 1.491 in an international application; before the mailing of a first Office Action on the merits, or before the mailing of a first Office Action after the filing of a request for continued examination under 37 CFR 1.114.

Enclosed is a completed Information Disclosure Citation form PTO-1449 and 14 references.

Date: 7-9-04

Respectfully submitted,

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CERTIFICATE OF MAILING BY FIRST CLASS MAIL

I hereby certify under 37 CFR §1.8(a) that this correspondence is being deposited with the United States Postal Service as first class mail with sufficient postage on the date indicated below and is addressed to Commissioner for Patents, PO Box 1450, Alexandria, VA 22313-1450.

7-9-04
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CAROL HUMBLE
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Substitute for form 1449A/PTO (modified)

Application Number

10/826,957

Filing Date

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First Named Inventor

Dolezal

Art Unit

1761

Examiner Name

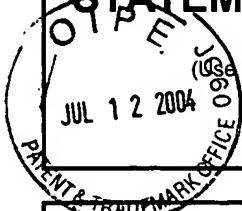
Attorney Case Number

CGL02/0295US1

INFORMATION DISCLOSURE STATEMENT BY APPLICANT

(Use as many sheets as necessary)

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**U.S. Patent Documents**

Exam. Init.*	Cite No.	Document Number	Publication Date or Issue Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
		Doc. Number-(Kind Code if Known)			
	A1	US- 2004/0071844 A1	04/15/2004	Eldon Roth	
	A2	US-			
	A3	US-			
	A4	US-			
	A5	US-			
	A6	US-			
	A7	US-			
	A8	US-			
	A9	US-			
	A10	US-			
	A11	US-			

Foreign Patent Documents

Exam. Init.*	Cite No.	Foreign Patent Document		Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	Translation (Check if yes)
		Ctry. Code	Number-KindCode (If known)				
	B1	WO	2004/040986 A2	05/21/2004	Freezing Machines, Inc.		
	B2						
	B3						
	B4						
	B5						
	B6						
	B7						

OTHER PRIOR ART -- NON PATENT LITERATURE DOCUMENTS

Exam. Init.*	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published
	C1	JUNGBUNZLAUER, Glucono-delta-Lactone, www.jungbunzlauer.com/products/product_15.html bearing a designation of 6/9/2003 (4 sheets)
	C2	PMP FERMENTATION PRODUCTS, INC., Eribate® Fish Products, www.pmpinc.com/product/eribate/fish.html bearing a designation of 6/9/2003 (3 sheets)

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Date Considered:

EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

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	C3	GLUCONA AMERICA, INC., <i>Function of GdL in Meat Products</i> , Glucona America, Inc. literature (1 sheet)
	C4	FOOD MARKETING & MANUFACTURING, <i>Delaying Tactics for GdL . . .</i> , July 2001, www.tastetech.co.uk/fmm72001.htm bearing a designation of 7/1/2003 (1 sheet)
	C5	ANN JUTTELSTAD, <i>The Best of the Wurst</i> , Food Product Design: Design Elements – The Best of the Wurst, May 1999 – Design Elements, p. 1-7, www.foodproductdesign.com/archive/1999/0599de.html bearing a designation of 7/1/2003 (7 sheets)
	C6	J.D. EILERS, J.D. TATUM, J.B. MORGAN, G.C. SMITH, <i>Modification of Early-Postmortem Muscle pH and Use of Postmortem Aging to Improve Beef Tenderness</i> , Department of Animal Sciences, Colorado State University, Fort Collins, CO 80523, p.790-798
	C7	I.V. MOISEEV, D.P. CORNFORTH, <i>Treatments for Prevention of Persistent Pinking in Dark-Cutting Beef Patties</i> , Journal of Food Science, Vol. 64, No. 4, 1999, p. 738-743
	C8	CANADIAN FOOD INSPECTION AGENCY, <i>HACCP Generic Model: Fermented Smoked Sausage</i> , 10/01/1997, www.inspection.gc.ca/english/fssa/polstrat/haccp/smsaufumie.shtml bearing a designation of 6/27/2003 (3 sheets)
	C9	DORTE JUNCHER ET AL., <i>Effects of chemical hurdles on microbiological and oxidative stability of a cooked cured emulsion type meat product</i> , Meat Science, Vol. 55 (2000), p. 483-491
	C10	U.S. FOOD AND DRUG ADMINISTRATION, <i>Title 21 – Food and Drugs, Part 184 – Direct Food Substances Affirmed as Generally Recognized as Safe</i> , CFR Title 21, 09/24/1986 (pages 1-2)
	C11	G.K. BEDIA ET AL., <i>Evaluation of Antimicrobials Incorporated into the Formulation Against Post-Processing Contamination of Listeria monocytogenes on Frankfurters Stored at 4°C in Vacuum Packages</i> , The Department of Animal Sciences, Colorado State University, 2001 Animal Sciences Research Report (pages 1-5)
	C12	JOHN SAMELIS ET AL., <i>Control of Listeria monocytogenes with Combined Antimicrobials after Postprocess Contamination and Extended Storage of Frankfurters at 4°C in Vacuum Packages</i> , Journal of Food Protection, Vol. 65, No. 2, 2002, p. 299-307

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